

DOCUMENTATION LIST

Vol. 11

January, 1976

No. 1

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Since 1966, the CFTRI Library has been issuing the following monthly services:

1. Library Bulletin - Containing new additions to the library and a "Periodical Title Service" which included about 150 articles selected from about 250 periodicals on subjects other than Food Technology.

2. Documentation List for Food Technology - Containing about 150-200 articles in food technology selected from over 150 periodicals; and

3. Food Technology Abstracts - Containing about 200 informative abstracts selected from 120 core periodicals.

With a view to improve our documentation services, it has been proposed to merge (1) and (2) above into one "Documentation List". Mainly intended as a current awareness service/alerting service, this title list will contain around 500 articles per month selected by a panel of specialists from over 450 periodicals. The subject fields covered will be food technology and those allied fields such as Chemistry, Biochemistry, Chemical Engineering, Microbiology, Entomology, Industrial economics etc., and the choice of the material will depend on their usefulness to the workers of CFTRI and generally to the food industry of the country.

How to use the Documentation List

The "Documentation List" is a classified list with a table of contents and a subject index. The table of contents will lead to entries belonging to wider subject areas like General Chemistry, Chemical Engineering, Food Technology and so on.

However, to locate entries in specific subjects, it is better to refer to the subject index which contains an entry under each of the key terms that are descriptive of particular document(s) and refer to the serial numbers of the documents in the Documentation List. Suppose, the specific subject of interest is "Analysis of Aflatoxins in Milk", one may look up under the term "Analysis" in the subject index where there may be a number of entries among which one entry will read "Analysis, Aflatoxin, Milk". The serial number(s) given against the entry may then be looked up in the Documentation List for relevant document(s). Similarly, entries will be found under "Aflatoxin" and "Milk" which will also lead to the specific subject of interest.

LIST OF JOURNALS COVERED IN THE DOCUMENTATION LIST

1. Abstracts of Bulgarian Scientific Literature Chemistry and Chemical Technology (Sofia).
2. Acta Alimentaria Academiae Scientiarum Hungaricae (Budapest).
3. Agricultural and Biological Chemistry (Tokyo).
4. Agricultural Situation in India (Delhi).
5. Agriculture and Agro-Industries Journal (Bombay).
6. American Journal of Botany (Lancaster, PA).
7. American Journal of Clinical Nutrition (New York).
8. American Scientist (New Haven).
9. Anales De Bromatologia (Madrid).
10. Analyst (London).
11. Analytical Biochemistry (New York).
12. Andhra Agricultural Journal (Bapatla, Guntur)
13. Annals of Applied Biology (Cambridge).
14. Annals of Botany (London).
15. Apiacta (Romania).
16. Application of Modern Technologies to International Development (Washington).
17. Applied Microbiology (Baltimore).
18. Araneta Research Journal (Rizal).
19. Archives of Biochemistry and Biophysics (New York).
20. Archivos Latinoamericanos de Nutrition (Caracas, Venezuela).
21. Australian Journal of Agricultural Research (Melbourne).
22. Australian Journal of Biological Sciences (Melbourne).
23. Australian Journal of Chemistry (Melbourne).
24. Australian Journal of Dairy Technology (Melbourne).
25. Australian Journal of Marine and Fresh Water Research (Melbourne).
26. Australian Journal of Plant Physiology (Melbourne).
27. Bacteriological Reviews (Baltimore).
28. Baker's Digest (Chicago).
29. Baroda Journal of Nutrition (Baroda).
30. Biochemical and Biophysical Research Communications (New York).
31. Biochemical Journal (Cambridge).
32. Biochemical Society Transactions (Colchester).
33. Biochemistry (Easton).
34. Biochemistry (USSR) (New York).
35. Biochimica et Biophysica Acta (Amsterdam).
36. Bioscience (Washington, DC).
37. Biotechnology and Bioengineering (New York).
38. Botanical Gazette (Chicago).
39. Brewers Digest (Chicago).
40. British Journal of Nutrition (London).
41. British Poultry Science (Edinburgh).
42. Bulletin of Entomological Research (London).
43. Bulletin of Grain Technology (Delhi).
44. Bulletin of the Japanese Society of Scientific Fisheries (Tokyo).
45. Cafe Cacao The (Paris)
46. Canadian Entomologist (Toronto).
47. Canadian Journal of Biochemistry (Ottawa).
48. Canadian Journal of Botany (Ottawa).
49. Canadian Journal of Microbiology (Ottawa).
50. Canadian Journal of Zoology (Ottawa).

51. Canner/Packer (Chicago).
52. Cereal Chemistry (Minnesota).
53. Cereal Fruits World (Minnesota).
54. C.G.C.R.I. Bulletin (Calcutta).
55. Chemical Age (London).
56. Chemical Age of India (Bombay).
57. Chemical and Engineering News (Easton, PA).
58. Chemical Engineering Progress (New York).
59. Chemical Technology (Easton).
60. Chemical Week (New York).
61. Chemicky Prumsyl (Prague).
62. Chemie-Ingenieur Technik (Weinheim).
63. Chemistry and Industry (London).
64. Citrus Wastage Research News (Gosford).
65. Climate Control (New Delhi).
66. Confructa (Frankfurt).
67. Critical Reviews in Food Technology (Cleveland, Ohio).
68. CSIRO Food Research Quarterly (Sydney).
69. Current Science (Bangalore).
70. Defence Science Journal (Delhi).
71. Deutsche Lebensmittel Rundschau (Stuttgart).
72. Die Lebensmittel Industrie (Leipzig).
73. Die Nahrung (Berlin).
74. Die Starke (Stuttgart).
75. Economic Botany (Lancaster).
76. Endeavor (London).
77. Entomologia Experimentalis et Applicata (Amsterdam).
78. Environmental Physiology and Biochemistry (Denmark).
79. Ernahrungsforschung (Berlin).
80. European Journal of Biochemistry (Berlin).
81. European Plastics News (Sussex).
82. Experientia (Basel).
83. Experimental Agriculture (Oxford).
84. Experimental Cell Research (New York).
85. FAO Food and Nutrition (Rome).
86. FAO Plant Protection Bulletin (Rome).
87. Fette Seifen Anstrichmittel (Stuttgart).
88. Fishery Technology (Ranakulam).
89. Fishing News International (London).
90. Flavour Industry (London).
91. Folia Microbiologica (Prague).
92. Food in Canada (Toronto).
93. Food and Cosmetic Toxicology (London).
94. Food Engineering (New York).
95. Food Industries Journal (Bombay).
96. Food Irradiation (Saclay).
97. Food Manufacture (London).
98. Food Processing (Chicago).
99. Food Processing Industry (London).
100. Food Research Institute Studies (Stanford).
101. Food Science + Technology (Zurich).
102. Food Technology (Campaign, Ill).
103. Food Technology in Australia (Sydney).
104. Food Technology in New Zealand.
105. Foreign Agriculture (Washington, DC).
106. Fruits (Paris).
107. Getreide Mehl Und Brot (Bochum).
108. Hoppe-Seyler's Zeitschrift Fuer Physiologische Chemie (Berlin).

109. Hortscience (Michigan).
110. Husipar (Budapest).
111. IL RISO (Milano).
112. Impact of Science on Society (Paris).
113. Indian Cashew Journal (Cochin).
114. Indian Chemical Journal (Bombay).
115. Indian Coffee (Bangalore).
116. Indian Farmer's Digest (Pantanagar).
117. Indian Farming (Delhi).
118. Indian Food Packer (Bangalore).
119. Indian Forester (Dehradun).
120. Indian Horticulture (Delhi).
121. Indian Journal of Agricultural Science (Delhi).
122. Indian Journal of Animal Sciences (Delhi).
123. Indian Journal of Biochemistry and Biophysics (Delhi).
124. Indian Journal of Dairy Science (Bangalore).
125. Indian Journal of Entomology (Delhi).
126. Indian Journal of Experimental Biology (Delhi).
127. Indian Journal of Horticulture (Delhi).
128. Indian Journal of Marine Sciences (Delhi).
129. Indian Journal of Medical Research (Delhi).
130. Indian Journal of Medical Sciences (Bombay).
131. Indian Journal of Microbiology (Calcutta).
132. Indian Journal of Nutrition and Dietetics (Coimbatore).
133. Indian Journal of Pathology and Bacteriology (Bombay).
134. Indian Journal of Pediatrics (Calcutta).
135. Indian Journal of Technology (Delhi).
136. Indian Miller (Delhi).
137. Indian Pediatrics (Calcutta).
138. Indian Perfumer (Kanpur).
139. Indian Poultry Gazette (Izatnagar).
140. Indian Sea Foods (Ernakulam).
141. Indian Society for Nuclear Technics in Agriculture and Biology (Delhi).
142. Indian Spices (Ernakulam).
143. Indian Veterinary Journal (Madras).
144. Insect Biochemistry (Bristol).
145. Intensive Agriculture (Delhi).
146. International Biodeterioration Bulletin (Birmingham).
147. International Bottler and Packer (London).
148. International Fruit World (Basle).
149. International Journal of Biochemistry (Bristol).
150. International Journal for Vitamin and Nutrition Research (Berne).
151. International Pest Control (London).
152. Irish Journal of Agricultural Research (Dublin).
153. ISI Bulletin (Delhi).
154. Japan Agricultural Research Quarterly (Tokyo).
155. Japan Pesticide Information (Tokyo).
156. Journal of Agricultural and Food Chemistry. (Easton).
157. Journal of the American Society for Horticultural Science (Geneva).
158. Journal of Animal Science (Stillwater, Okla).
159. Journal of the AOAC (Baltimore).
160. Journal of Applied Bacteriology (Reading).

161. Journal of Applied Chemistry and Biotechnology (London).
162. Journal of Bacteriology (Baltimore).
163. Journal of Biochemistry (Tokyo).
164. Journal of Biological Chemistry (Baltimore).
165. Journal of Cell Biology (New York).
166. Journal of Chromatography (Amsterdam).
167. Journal of Dairy Science (Baltimore).
168. Journal of Economic Entomology (Maryland).
169. Journal of Experimental Botany (Oxford).
170. Journal of the Fisheries Research Board of Canada (Ottawa).
171. Journal of Flour and Animal Feed Milling (Liverpool).
172. Journal of Food Science (Champaign, Ill).
173. Journal of Food Science and Technology (Mysore).
174. Journal of General and applied Microbiology (Tokyo).
175. Journal of General Microbiology (Cambridge).
176. Journal of Horticultural Science (London).
177. Journal of Insect Physiology (London).
178. Journal of Institute of Brewing (London).
179. Journal of Invertebrate Pathology (New York).
180. Journal of Lipid Research (Memphis).
181. Journal of Medical Microbiology (Edinburgh).
182. Journal of Milk and Food Technology (Shelbyville, Ind).
183. Journal of Neurochemistry (London).
184. Journal of Nutrition (Philadelphia, PA).
185. Journal of Nutritional Science and Vitaminology (Kyoto).
186. Journal of the Science of Food and Agriculture (London).
187. Journal of Scientific and Industrial Research (Delhi).
188. Journal of the Society of Dairy Technology (London).
189. Journal of Stored Products Research (Oxford).
190. Journal of Texture Studies (Dordrecht).
191. Journal of the Tropical Pediatrics and Environmental Child Health (London).
192. Khecepbar (Russia).
193. Laboratory Practice (London).
194. Life Sciences (Oxford).
195. Lucrari de Cercetari (Bucuresti).
196. Madras Agricultural Journal (Coimbatore).
197. Manufacturing Confectioner (Illinois).
198. Memoires of the Entomological Society of Canada (Ottawa).
199. Memoirs of the Institute for Protein Research (Osaka).
200. Metabolism - Clinical & Experimental (Baltimore).
201. Minerva (London).
202. Modbaker (Delhi).
203. Modern Agriculture (Bombay).
204. Molecular and Cellular Biochemistry (The Hague).
205. Mushroom Journal (London).
206. Mysore Journal of Agricultural Sciences (Bangalore).
207. Nature (London).
208. Netherlands Milk and Dairy Journal (Wageningen).
209. New Scientist (London).
210. New Zealand Journal of Dairy Technology (Hamilton).
211. Nutrition (Hyderabad).
212. Nutrition and Metabolism (Basel).
213. Nutrition Reports International (California).
214. Nutrition Reviews (New York).
215. Oil and Oilseeds Journal (Bombay).

216. Package Engineering (Chicago).
217. Packaging (London).
218. Packaging Review (London).
219. Packaging World (Calcutta).
220. 4G Bulletin (New York).
221. Pans - Pest Articles and News Summaries (Sec A,B & C)
(London).
222. Paper Board Packaging (Chicago).
223. Peanut Journal and Nut World (Suffolk, Varginia).
224. Peanut Science (Suffolk, Varginia).
225. Perfectpac (Bombay).
226. Pest Control (Cleveland, Ohio).
227. Pesticide Biochemistry and Physiology (New York).
228. Pesticides (Bombay).
229. Pesticide Science (London).
230. Philippine Journal of Animal Industry (Manila).
231. Philippine Journal of Nutrition (Manila).
232. Philippine Journal of Science (Manila).
233. Physiologia Plantarum (Copenhagen).
234. Physiological Reviews (Baltimore).
235. Phytochemistry (Oxford).
236. P.K.V. Research Journal (4-kola).
237. Plant Foods For Human Nutrition (Oxford).
238. Poultry Guide (Delhi).
239. Poultry Science (Urbana, Illinois).
240. Prace- Instytutowi Laboratory (Warszawa).
241. Proceedings of the Indian Academy of Sciences. Sec A & B.
(Bangalore).
242. Proceedings fo the Nutrition Society (Cambridge).
243. Proceedings of the Nutrition Society of India (Hyderabad).
244. Proceedings of the Society for Experimental Biology and
Medicine (New York).
245. Process Biochemistry (London).
246. Process Enigneering (London).
247. Profodcil Bulletin (New Delhi).
248. Prumysl Potravin (Prague).
249. Punjab Horticultural Journal (Patiale).
250. Queensland Journal of Agricultural and Animal Sciences
(Queensland).
251. Quick Frozen Foods (New York).
252. Quick Frozen Foods International (New York).
253. Research and Industry (Delhi).
254. Revista Cubana De Ciencia Agricola (Havana, Cuba).
255. Rice Journal (New Orleans).
256. Roczniki Instytutu Prezemyslu Mieczarskiego (Poland).
257. Science (Cambridge).
258. Science and Culture (Calcutta).
259. Science Reporter (Delhi).
260. Seafood Export Journal (Cochin).
261. Sub-Cellular Biochemistry (London).
262. Sudan Journal of Food Science and Technology (Khartoum North).
263. Swedish Journal of Agricultural Research (Upsala).
264. Tappi (New York).
265. Technologija Voca I Povrea (Budapest).
266. Tin and Its Uses (London).
267. Toxicology (Amsterdam).
268. Tropical Agriculture (St. Augustine).

269. Tropical Agriculturist (Colombo).
270. Two and A Bud (Cinnamara).
271. Var Foda (Stockholm).
272. Voeding (The Hague).
273. World Agricultural Production and Trade (Washington, DC).
274. World Agriculture (Washington).
275. World Animal Review (FAO) (Rome).
276. World Crops (London).
277. Zeitschrift Fur Lebensmittel Untersuchung und Forschungs (Berlin).
278. Zpravodaj Masneho Prumsylu (Czechoslovak).

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Articles scanned on Biochemistry,
Chemical Engineering, Microbiology,
Agri-Horticulture and Plant Physiology,
Entomology and Pest Control and Packaging
and General Science, Food Technology.

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SCIENCE AND TECHNOLOGY (General)

1 MAZUR (A). Opposition to technological innovation. Minerva 13(1); 1975; 58.

2 ARYA (OP). Science & technology plan 1974-79. J Scientific Indus Res 34(5); 1975; 245.

3 CROSLAND (M). The development of a professional career in science in France. Minerva 13(1); 1975; 38.

LIBRARY SCIENCE

4 VOIGT (J). Scientific technical information in the field of "Human food and nutrition". Ernabrungsforschung 20(1); 1975; 10-13.

ENGINEERING

MECHANICAL ENGINEERING

5 RUIG (K). Automatic sterilizer now available for flexible pouches. Packaging Rev 95(6); 1975; 37.

6 CASE STUDIES in food packaging. Packaging Rev 95(7); 1975; 69.

REFRIGERATION ENGINEERING

7 REFRIGERATION (International Congress of-)(Fifth) (Moscow)(1975). Summaries of papers. Bull Int Inst Refrig 55(3); 1975; 609.

CHEMISTRY

GENERAL CHEMISTRY

Carbohydrate

8 SZEJTLI (J). VII th international symposium on carbohydrate chemistry, Bratislava, 8-9 Aug 1974. Die Starke 26(12); 1974; 438-439.

9 NIRKKO (VP) and others. The influence of the degree of polymerization of oligosaccharides on water vapor sorption and its hysteresis. Die Starke 27(8); 1975; 278.

10 BIRCH (GG) and others. The stereochemistry of sweetness. Die Starke 27(2); 1975; 51-56.

11 LELIEVRE (J) and MITCHELL (J). A pulsed NMR study of some aspects of starch gelatinization. Die Starke 27(4); 1975; 113-115.

12 GRAEFE (G). International standardization of concepts and definitions in the field of starch. Die Starke 27(2); 1975; 56-61. 27(4); 1975; 131-134.

13 PATEL (KS) and others. Solution properties of amylose sulfate. Die Starke 27(8); 1975; 265.

- 14 CEH (M) and STROPNIK (C). Step-wise elution analysis of carboxymethyl starches. Die Starke 27(3); 1975; 72-73.
- 15 SANYAL (M). Spectrophotometric estimation of amylopectin by double-wavelength method. Die Starke 27(8); 1975; 263.
- 16 KAINUMA (K) and others. Synthesis and some properties of panulose - a new keto-oligosaccharide. Die Starke 26(8); 1974; 274-277.

Amino acid

- 17 CIRILLI (G) and RIENZI (R). On the gas chromatographic determination of aminoacids. Industrie Alimentari 14(1); 1975; 60.
- 18 PUGH (EL) and KATES (M). Simplified procedure for synthesis of D₁-(14C) acyl-Labeled lecithins. J of Lipid Res 16(5); 1975; 392.

Protein

- 19 TOLSTOGUSOV (VB) and VAINERMAN (ES). Investigations of the interaction between certain proteins and acid polysaccharides in an aqueous medium. Die Nahrung 19(1); 1975; 45-60.

Drug

- 20 DOKLADALOVA (Jarmila) and UPTON (Ronald P). Effect of carbohydrates on the USP test for readily carborizable substances. J AOAC 58(5); 1975; 1070-1073.

CHEMICAL ENGINEERING

- 21 SCHUTZ (G). Static mixing: A new type of mixing method. Die Starke 26(9); 1974; 312-314.
- 22 WOLF (KH) and MOWIUS (J). Methodology and results of the mathematical modelling of the fermentation and maturing processes in the fermentation tower procedure. Die Lebensm Indus 22(7); 1975; 309-314.

TECHNOLOGY

COMMODITY PRODUCTION TECHNOLOGY

Effluent processing

- 23 KOLLATSCH (D). Special aspects of the purification of carbohydrate-rich effluents. Die Starke 26(10); 1974; 349-353.
- 24 HOLLID (J) and others. Some problems in the production of fructose-containing syrups from starch. Die Starke 27(7); 1975; 232-235.

25

ABDEL AKHER (M) and others. Factors affecting the catalytic hydrogenation of D-glucose. Part I. Effect of type of catalyst and concentrations of both glucose and catalyst. Part II. Effect of pressure and temperature. Die Starke 26(9); 1974; 307-312.
26(10); 1974; 352-355.

26

ABDEL AKHER (M) and others. Factors affecting the catalytic hydrogenation of D-glucose: Part III. Effect of pH value and promoters. Part IV: Effect of solvent-catalyst concentration at high pressure, temperature, and pH 8, and the re-use of catalyst. Die Starke 26(11); 1974; 383-385. 26(12); 1974; 436-438.

27

SCALLET (BL) and others. Studies in the isomerization of D-glucose. Die Starke 26(12); 1974; 405-408.

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SCHNYDER (BJ). Continuous isomerization of glucose to fructose on a commercial basis. Die Starke 26(12); 1974; 409-412.

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PREY (V) and FISCHER (SK). New knowledge on the degradation of starch by hypochlorite. Die Starke 27(6); 1975; 192-196.

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Polymer substance

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BURR (RC) and others. Starch graft polymers for water treatment. Die Starke 27(5); 1975; 155-159.

Pesticide

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PESTICIDES USED in grain stores. J Flour and Feed Milling 157(7); 1975; 34.

38 KORTE (F). Possibilities of improving the toxicological evaluation of pesticides. Qual Plant - Plant Fds Hum Nutr 24(1-2); 1974; 231-238.

39 BARBERO (L). Inquiry on the aminic content of ziram, zineb and maneb. Industrie Alimentari 14(118); 1975; 63.

Plastics

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41 SUBAKOW (WD). Classification of the hygienic properties of plastic containers. Die Lebensmittel Indust 22(4); 1975; 153-155.

Dye

42 WILLIAMS (CH). New links offer faster printing, better performance. Packaging Rev 95(6); 1975; 73.

Packaging material

43 TAPES AND taping: Taping puts the seal on success. Packaging Rev 95(8); 1975; 61.

44 HEAVY-DUTY sacks: Variety increases market potential. Packaging Rev 95(7); 1975; 15.

FOOD TECHNOLOGY

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46 WEDIN (WF). An approach to solving world food problems. J Milk Food Technol 38(7); 1975; 423.

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48 SCHWEIGERT (Bernard S). Symposium: What's ahead in food research. 2. Food Processing and nutrition priorities and needed outputs. Food Technology 19(9); 1975; 36.

49 WITTWER (Sylvan H). Symposium: What's ahead in Food research. 1. Priorities and needed outputs in food production. Food Technology 29(9); 1975; 28.

Processing and Preservation

50 MEISEL (N). Instantaneous transfer of energy to the interior of food products: Micro-waves. Indus Alim et Agric 91(9-10); 1974; 1203-1211.

51 FEDOROW (WG). Kinetics of block freezing of foods. Die Lebensmittel Industrie 22(4); 1975; 147-150.

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Food quality

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59 BADARI NARAYANA (K) and KRISHNA MURTHY (MV). Thermal properties of a model food gel. Indian J Technol 13(9); 1975; 415.

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62 ROTHE (M). Aroma problems in food and nutrition. I. Extension of aroma research and its causes. Ernabrung-schung 20(1); 1975; 3-7.

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- 66 BENDIG (J). Staphylococci in foods - a health hazard for consumers? *Ernahrungsforschung* 20(1); 1975; 22-25.

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- 67 RICHARD GORHAM (J). Filth in foods: Implications for health. *J Milk Food Technol* 38(7); 1975; 409.

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- 73 DAHLE (Hans K) and SKAARE (Janneche Utne). Gas chromatographic determination of ethoxyquin in feed and food products. II. *J Agric Food Chem* 23(6); 1975; 1093.

Food Constituent

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Central Food Technological Research Institute

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HOW TO USE THE DOCUMENTATION LIST

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However, to locate entries in specific subjects, it is preferable to refer to the subject index which contains an entry under each of the significant words forming the feature headings and refer to the serial number of the document(s) in the Documentation List. Suppose the specific subject of interest is "Analysis of trace elements in food by X-Ray fluorescence", one may look up under the term "X-Ray fluorescence" where there will be an entry reading "X-Ray fluorescence, Analysis, Trace element, Food". The serial number(s) given against the entry may then be looked up in the Documentation List for relevant documents. Similarly, entries will be found under "Analysis" and "Trace element" which will also lead to the specific subject of interest.

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Articles scanned on Biochemistry,
Chemical Engineering, Microbiology,
Agri-Horticulture and Plant Physiology,
Entomology and Pest Control and
Packaging and General Science, Food
Technology:
By Dr. Subba Rao
Dr. K.K.Sakaraiah
Dr. S.C.Pasappa
Dr. Shetty
Mr.P.N.Sreenivasa Rao
Mr. M. Mathu
Mr. A.R.Vijayendra Rao
Mr. S.V.Sangameswaran
Mr. K.M.Dastur
Mr. B.S.Narahari Rao and
Mr. K.A.Ranganath.

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CENTRAL FOOD TECHNOLOGICAL
RESEARCH INSTITUTE
MYSORE-13, INDIA

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September-October-1976

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* Food technology: *
* By: Dr.Subba Rao ' Mr.M.Muthu *
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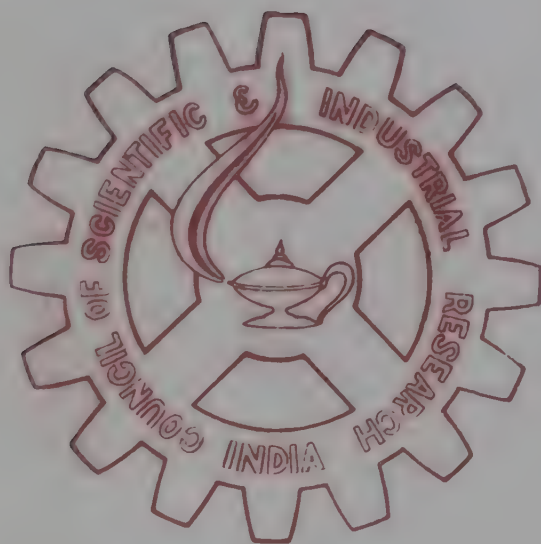
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Food Technology by:

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LIST OF PRICED PUBLICATIONS

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(1972), Dy.4 to (Calico bound with plastic cover) about 1000 pages, price Rs.50/- . Packing and forwarding charges Rs.9/- . Foreign: Air Mail \$ 30/-; Surface Mail \$ 15/-
2. SYMPOSIUM ON PROTEINS:
(Held under the auspices of the Central Food Technological Research Institute, Mysore, Chemical Research Committee and Society of Biological Chemists, India) 14-16 Aug.1960, 1962, pp xx + 455, Price Calico bound Rs.20/-, Ordinary bound Rs.15/-, packing and forwarding charges Rs.4/- . Foreign: Ordinary bound \$ 5/- or £ 1.15.0; Calico bound \$ 7/- or £ 2.5.0.
3. PROCEEDINGS OF INTERNATIONAL SYMPOSIUM ON PROTEIN FOODS AND CONCENTRATES:
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